

jamonera

2015 HAPPY NEW YEAR! 2016

4 courses / \$75 per person

FOR THE TABLE TO SHARE...

BAKED MONTE ENEBRO CHEESE (v)
clementine marmalade, caramelized onions, hazelnuts, baguette



SECOND COURSE SELECTIONS

choose one

WINTER SQUASH BISQUE (*)
poached lobster, apple, chiles

GRILLED CALAMARI
almond romesco, shaved fennel, celery, gigante beans

MUSHROOM PATE (v)
arugula pesto, amontillado reduction, grilled bread

WARM GREEN SALAD (v)
grilled kale sprouts, shaved chicory, roasted onions, walnuts,
shallot vinaigrette, la peral cheese



THIRD COURSE SELECTIONS

choose one

GRILLED RABBIT CHORIZO
sunchoke "risotto", wilted greens, apple cider reduction

OYSTER MUSHROOM "STEAK" (v)
baked calasparra rice, green harissa, haricot vert, swiss chard

DRY AGED STRIP STEAK
smoked potato puree, mushroom escalavida, pedro ximinez sherry reduction

PAN SEARED HALIBUT
tomato fideos, caramelized fennel, heirloom carrots, tarragon aioli



DESSERT...

choose one

Spiced Apple Bread Pudding
brown sugar canela ice cream, walnut streusal, brandy caramel

Churros y Chocolate
cinnamon coffee dusted churros, espelette chile chocolate

Pear Sangria Sorbet
candied sherry cranberries, almond shortbread

Bizcocho Borracho
rum soaked cake, chocolate hazelnut crumb, nutmeg crema, whipped cream



call for reservations 215.922.6061
www.jamonerarestaurant.com

MARCIE TURNEY EXECUTIVE CHEF

Lindsay McClain Chef de Cuisine
Marietta Carreño Executive Sous Chef